



**BERNARD'S**

## **Bernard's**

**2 Course Lunch \$20.18 / 3 Course Lunch \$25.18**

Beverages, tax and gratuity additional

### Appetizers

Pumpkin Soup, Duck Crackling & Toasted Pumpkin Seeds

Mesclun, Bibb & Endive Salad, Julienne Apple, Dried Cranberries, Toasted Pumpkin Seeds, Hearts of Palm, Goat Cheese Cigarette, Bouquet de Pomme Vinaigrette

Duck, Truffle & Pistachio Terrine, Cornichons, Mustard, Endive, Frisée, Dijon Vinaigrette

Shrimp & Grits with Pickled Vegetables and Spicy Aioli - \$4 suppl.

### Entrees

Squid Ink Linguini, Sautéed Calamari, Tomatoes, & Shitake Mushrooms,  
Lemon Ginger Beurre Blanc

Grilled Flat Iron Steak au Poivre, Haricots Verts, Carrots, Sautéed Fingerling Potatoes,  
Peppercorn Sauce

Pumpkin Sage Ravioli, Chanterelle Mushrooms, Sautéed Spinach & Sage Brown Butter

Grilled Pork Tenderloin, Scallion Spätzle, Haricots Verts & Baby Carrots, Morel Sauce

### Desserts

Assorted Home Made Fruit Sorbet

Apple & Blueberry Strudel with Vanilla Bean Ice Cream

Crème Brule Trio: Apricot, Banana & Vanilla Bean

Blood Orange Mousse & Chocolate Ganache Cake, Blood Orange Sorbet & Chips

**Reservations 203-438-8282**

(Closed Monday, Tuesday & not available Sunday Brunch)